

# Carrot Celery Red Potato Soup

## Ingredients

- Red Potatoes - 7
- Celery Stocks, diced - 4
- Carrots, diced - 2
- Onion, chopped - 1
- Broth - 1900 ml - 8 cup
- Evaporated Milk - 350 ml - 12 ounces
- Butter - 60 ml - 1/4 cup
- Black Pepper, ground - 2.5 ml - 1/2 tsp
- Salt - 5 ml - 1 tsp

## Directions

1. Scrub the potatoes with an abrasive plastic pad reserved for vegetables, and rinse.
2. Quarter the potatoes.
3. Thoroughly wash celery tops, peel carrots.
4. Saute onion with butter in a pot until yellow and soft.
5. Put chicken stock, carrots, celery tops and potatoes in the pot. Stir in salt and white pepper. Bring to a boil and then reduce heat and cook until vegetables until tender.
6. Add evaporated milk and heat through.
7. Using a food processor or blender, puree soup in small batches. Return to stock pot and keep over low heat until ready to serve, making sure soup does not scorch.

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